

TONGREN SWEET POTATO STARCH NODDLES (铜仁红薯粉丝)

Country of origin: China

Type of product: Potato noodles

Geographical Area: Tongren City, Guizhou Province, Hexi Street Office, Central North Street Office, City Street Office, Lighthouse Street Office, Cloud Field Town, Chuandong Town, dam Huangzhen, Chadian Township, Tongmuping Township, Peace Tujia Township, talc Dong Miao Township, Yang Town, Daping Dong Township, Wawu Dong Township and Longshan Tujia Township

Specificity of the Product: Tongren sweet potato fans are produced in northeastern Guizhou Province. They are a well-known traditional food that are made with the city's rich sweet potato resources and the traditional processing methods. Their reputation is very well-known in southern Sichuan, western Hunan, Guizhou and other provinces. Tongren City is located in the hinterland of Wuling Mountain, and has a superior ecological environment with good forest vegetation, no pollution, good water quality, a mild climate, mild winters and summers, and a subtropical monsoon humid climate. The average annual rainfall in 1250-1400 mm, annual sunshine is 1171 hours; these features are conducive to crop growth. The city's soil is neutral and slightly acidic, with a PH value of 5-7, which is the best cultivation environment for sweet potatoes. In terms of the human environmental factors, Tongren sweet potatoes have 300 years of history. They have been eaten plain are food or made sweet potato fans. The potatoes are an important source of income for the local people.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<http://www.cqi.gov.cn/Home/>). Product information translated and adapted through <https://translate.google.ch/>.